



BREAD MIX

OUR SIGNATURE RECIPE FOR FRENCH HERB BREAD

Delicious homemade bread is easy with our signature mix. This classic French loaf has a chewy texture and golden crust; fragrant with deliciously savory herbes de Provence.



YOU'LL NEED

- 2 tablespoons butter, softened, or vegetable oil
- 1 1/4 cups warm water

THIS BOX CONTAINS BREAD MIX AND YEAST PACKET.

- 1 • COMBINE** mix, yeast, butter or oil, and water. Mix and knead until smooth, adding additional water or flour as needed.
- 2 • LET** rise for 1 hour covered, then shape and place in a lightly greased 9" x 5" loaf pan or sheet pan.
- 3 • COVER** and let rise until crowned about 1" over rim of pan, 30 minutes to 1 hour, depending on warmth of kitchen. Make a shallow slash just before putting in the oven.
- 4 • BAKE** in a preheated 350°F oven for 35-45 minutes (the center will register 190°F on an instant-read thermometer), tenting lightly with foil if browning too quickly.
- 5 • COOL** completely on a rack.

BAKES 1 LOAF

BREAD MACHINE METHOD

Place ingredients into bucket, program for basic or white bread, 1 1/2-lb. loaf, light crust, and press start. After about 10 minutes of kneading, add additional water or flour as necessary to produce a smooth, soft dough. Allow machine to complete its cycle.



BAKER'S TIP:

For rolls: after first rise, divide dough into 16 pieces. Shape each piece into a ball and place on a lightly greased or lined pan. Complete second rise as directed and bake for 16-18 minutes at 375°F.

COMPLIMENTS OF

The King Arthur Flour Kitchen

OUR SIGNATURE RECIPE FOR FRENCH HERB BREAD MIX

Baking is about making something special, and trusting that it'll turn out every time. That's why we craft our mixes using tried-and-true, favorite recipes that we've perfected over the years — it's what makes our mixes so good.

We're bakers, too! Our 100% employee-owned company has been an expert resource for bakers everywhere for over 225 years. We're all about making your kitchens better and happier with top-quality baking essentials.

BAKER'S HOTLINE. WE'RE HERE TO HELP.

Call or chat online with our friendly, experienced bakers.
855.371.BAKE (2253)
KingArthurFlour.com/contact

100% EMPLOYEE-OWNED. 100% COMMITTED TO QUALITY.



We're committed to using the power of business as a force for social and environmental good.



OUR SIGNATURE RECIPES

BREAD MIX

French flavor at home! Bake a crusty and chewy peasant bread, flavored with savory herbes de Provence.

MADE WITH PREMIUM HERBS



NET WT 18.25 OZ (1 LB 2.25 OZ) 517g



Nutrition Facts

Serving Size about 1/3 cup mix (40g)
Servings Per Container 13

Amount Per Serving	Mix Prepared	
Calories	140	160
Calories from Fat	0	20
	% Daily Value**	
Total Fat 0g*	0%	3%
Saturated Fat 0g	0%	5%
Trans Fat 0g		
Cholesterol 0mg	0%	2%
Sodium 280mg	12%	12%
Total Carbohydrate 29g	10%	10%
Dietary Fiber 1g	4%	4%
Sugars 0g		
Protein 5g		
Vitamin A	0%	2%
Vitamin C	4%	4%
Calcium	2%	2%
Iron	10%	10%
Thiamin	25%	25%
Riboflavin	15%	15%
Niacin	15%	15%
Folic Acid	15%	15%

*Amount in Mix. Prepared contributes an additional 20 Calories (20 Calories from Fat), 2 g Total Fat (1 g Saturated Fat), 5 mg Cholesterol.
**Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

	Calories:	2,000	2,500
Total Fat	Less than	65g	80g
Saturated Fat	Less than	20g	25g
Cholesterol	Less than	300mg	300mg
Sodium	Less than	2,400mg	2,400mg
Total Carbohydrate		300g	375g
Dietary Fiber		25g	30g

INGREDIENTS: BREAD MIX: King Arthur Unbleached Enriched Flour (wheat flour, malted barley flour, niacin, reduced iron, thiamin mononitrate, riboflavin, folic acid), Potato Flour, Inactive Yeast, Sea Salt, Herbes De Provence (basil, fennel, marjoram, rosemary, sage, thyme, lavender), Parsley. **YEAST:** Yeast, Sorbitan Monostearate, Ascorbic Acid. **CONTAINS:** Wheat.

THE KING ARTHUR FLOUR COMPANY, INC.
NORWICH, VERMONT 05055
800 827 6836 | KingArthurFlour.com

DO NOT EAT RAW MIX, DOUGH, OR BATTER.

Produced on equipment that also processes eggs, milk, soy, almonds, hazelnuts, pecans, walnuts, and coconut.

100292M404D

BEST IF BAKED BY:



Printed on 100% recycled (35% post-consumer) content. Please recycle.